

# ACRE

## INSPIRED BY OUR MANGO ORCHARD SEASONAL COCKTAILS

### BUTTER AND MANGO \$440

Espadin mezcal, brown butter fat wash, fino sherry, blend of vermouths infused with mango and mango leaf shrub.



### LASSI MANGO \$440

Clarified with mango greek yogurt Titos vodka, mango leaf shrub cardamom and mango sorbet on top.



### MANGO TANGO \$440

Blend of maestro Dobel white and aged, cointreau, fernet, sour mix angostura, bitter and mango/oats/honey orgeat.



Mixólogo Sergio Sánchez